

17. A food casing comprising an internal surface coating of a dried aqueous emulsion comprising from about 1 to about 5 weight percent polyglyceryl ester wherein the polyglyceryl ester comprises two different triglyceryl esters present in a ratio of about 4 to 1.

[Please add new claim 18 as follows:]

18. The food casing of claim 16 wherein the coating comprises from about 200 to about 1200 mg per square meter of internal surface of said polyglyceryl ester.

[Please add new claim 19 as follows:]

19. The food casing of claim 17 wherein the polyglyceryl ester is selected from the group consisting of triglyceryltetraoleate and triglycerylmonooleate where the amount of triglyceryltetraoleate is greater than the amount of triglycerylmonooleate.

[Please add new claim 20 as follows:]

20. The food casing of claim 17 wherein the aqueous emulsion additionally contains up to about 2 weight percent of a water soluble cellulose derivative.

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#### Remarks

The present invention relates to a food casing comprising an internal surface coating of a dried aqueous emulsion comprising a **poly**glyceryl ester.

The Examiner has rejected Claim 1 as being anticipated by Bridgeford (US 3,451,827), Rose (US 3,834,920) or Chiu (US 3,898,348).

The rejection should be withdrawn.

Bridgeford does not disclose or suggest the use of a polyglyceryl ester for any purpose.

None of the compounds cited by the Examiner, as being disclosed by Bridgeford, is a